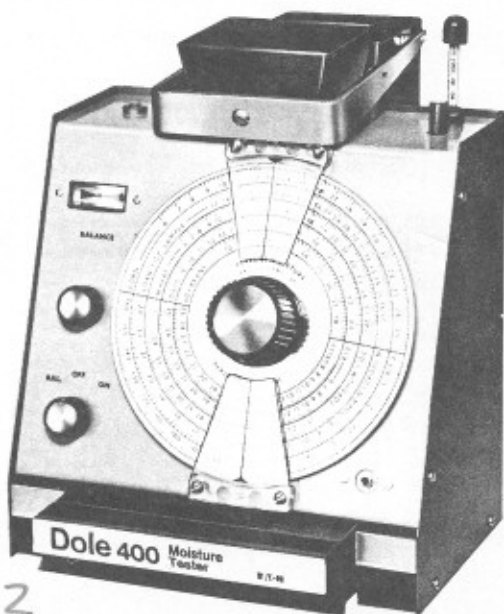




Operating Instructions
For the
Dole
Model 400
Moisture
Tester

PB-70-11



PB70-11 & PB70-12

Introduction

The Dole 400 Moisture Tester is a precision-built electronic instrument employing advanced principles of design based on years of experience as a manufacturer of grain moisture testers.

The Dole 400 Moisture Tester is designed primarily for measuring the moisture content of field grain. The percent moisture of many grains can be read directly from the dial without the use of charts. Operation is simple and fast.

The Dole 400 Moisture Tester is operated by a standard 9-volt transistor battery or the Dole AC/DC converter, Part No. 28047 (optional at extra cost). Simply insert a standard NEDA Type 1604 9-volt battery into the easily accessible holder in the unit. (See maintenance section for details.) Or, plug the DC output jack into the plug on the front of the tester and the line cord into an AC convenience outlet. The use of completely transistorized circuitry eliminates any need for warm up and provides stability and accuracy.

Specifications

Electrical Power Requirements: DC Battery - One NEDA Type 1604 9-volt transistor battery. AC/DC Converter - (D-28047) 105-125 volts, 60 cycle (hertz), 0.75 watts.

Weight: 15 pounds.

Dimensions: Height 11½ inches, Depth 6¼ inches, Width 9⅝ inches.

Dial calibrations: Reads directly in percent moisture as tabulated below.

An additional scale "A" is provided for use with included charts of other grains and special commodities. Additional charts for special commodities begin on Page 8.

Commodities on Dial*

To add to the speed and convenience of making tests, the grain sampling scale is factory calibrated to the standard test sample weight.

All moisture percentage calibrations are based on thousands of individual tests and compared to the official air oven test method. Our calibration laboratory continually monitors grain moisture tests and is available to evaluate specific calibration requirements that might arise.

You can help maintain the accuracy of your Dole 400 Moisture Tester by handling it carefully and avoiding exposure to rain or excessive dampness.

The instrument is ruggedly constructed and protected by its own durable carrying case. It may be used in shop, office or field. Best accuracy is obtained when the tester is set on a level surface.

Model 400 (PB-70-11)

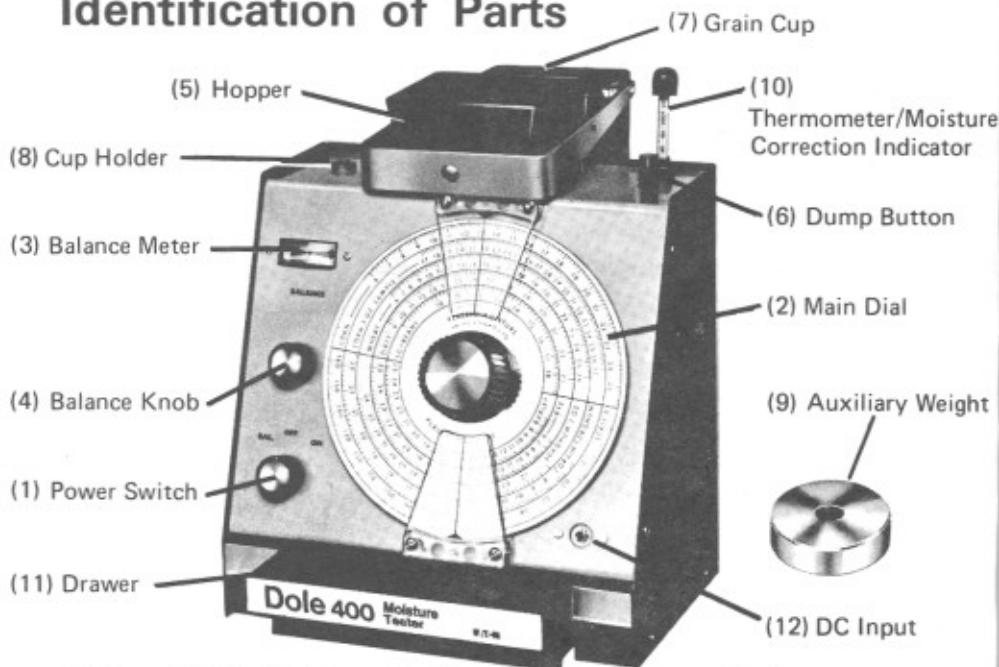
Grain	Range
Corn	6 to 26%
Corn (high moisture)	17 to 35%
Sorghum	6 to 23%
Sorghum (high moisture)	20 to 34%
Soybeans	8 to 19%
Barley	6 to 25%
Rye	6 to 25%
Wheat	6 to 25%
Oats	8 to 23%

Model 400 (PB-70-12)

Grain	Range
Rice (rough)	6 to 24%
Virginia runner peanuts	11 to 21%
Spanish peanuts	9 to 25%
Coffee Oro	11 to 21%
Coffee Perg.	6 to 44%
Corn	6 to 26%
Wheat	6 to 26%
Barley	6 to 25%
Soybeans	8 to 19%

*All grains shown on the dial are calibrated for a five ounce sample except high moisture corn and high moisture sorghum, which require the use of a three ounce sample.

Identification of Parts



1. **Power Switch.** Turning to the left turns on the instrument in the balance position for standardizing the initial balance. Turning to the right turns on the power for grain moisture testing.
2. **Main Dial.** Provides direct reading of all test results.
3. **Balance Meter.** Indicates when testing circuit is balanced. Pointer to right indicates counter-clockwise dial rotation. Point to left indicates clockwise dial rotation.
4. **Balance Knob.** Provides adjustment to balance circuit before introducing grain sample.
5. **Hopper.** Funnels the grain into the test chamber.
6. **Dump Button.** When pressed, dumps grain from test chamber into drawer.
7. **Grain Cup.** Shown in position on scale for sample weighing.
8. **Cup Holder.** Stores cup.
9. **Auxilliary Weight.** Attaches to bottom of cup for high moisture sample weighing. Stores on rear of unit.
10. **Thermometer/Moisture Correction Indicator.** Translates the temperature of the grain to indicate the percentage of moisture to be added or subtracted to the dial reading.
11. **Drawer.** Used to remove grain after completing test.
12. **DC Input.** Receptacle to receive DC jack from D-27048 AC/DC Converter.

How To Make A Moisture Test

Follow these simple steps:

1. Remove the scale beam from the back of the tester and the cup from the top of the tester. Assemble the scale and cup by placing the scale beam and cup over the supports on the moisture tester.

2. If using D-27048 AC to DC adapter, be sure to plug line cord into 115 volt outlet and DC jack into DC input receptacle on tester. If battery operation is desired (use NEDA Type 1604) be sure battery is in place. (See Maintenance, Page 7, for information on installing battery.)

3. Balance circuit as follows:

A. Turn the main dial until the red line marked "balance" is directly under the upper hairline.

B. Note the position of the balance meter needle. This position is the "mechanical zero" for this meter.

Warning: Mechanical zero may not be in the exact center of the small ball on the meter face.

C. Rotate and hold the Power Switch in the balance position and adjust the balance knob until the needle of the balance meter is at the "mechanical zero" position. (See B above.)

D. Release Power Switch.

E. Rotate Power Switch to "balance" position. The needle of the meter should not move from the "mechanical zero" position. If the needle moves, repeat Steps C, D, & E until no movement of the needle can be seen when switch is rotated to balance position. When no movement is seen in the meter needle, the unit is properly balanced.

F. Periodic checks of balance will assure the best accuracy in your tests.

4. Weigh sample of grain in the grain cup with the cup and scale beam assembled to the tester. Pour grain into cup until beam swings free.

5. Remove grain cup from scale hanger and pour grain into hopper at the top of the tester.

Important! For consistently accurate tests, pour grain as quickly as possible without spilling.

6. Rotate and hold the power switch in the on position and turn the main dial until pointer of balance is at center position.

7. Locate proper scale on the main dial for the grain being tested and read the percent of moisture under indicator hairline. If there is no scale on main dial for the grain being tested, use reading on scale A and refer to the included charts for moisture reading.

8. Press dump button and remove grain sample from the drawer.

9. Make temperature correction according to procedure outlined on Page 6 to achieve the greatest accuracy.

Sample Your Grain Wisely

Be sure that your grain sample is representative of the field or part of the field which you want to test. Because moisture content varies widely in the field, it is best to take a large sample, mix it, and weigh out the test sample from the mixed grain. Test the sample as soon as possible after it has been taken from the field to prevent possible gain or loss of moisture in handling.

Testing Grain With High Moisture

If you cannot bring pointer of the balance meter to the center position when testing a sample, the grain has a higher moisture content than can be read on the dial.

Dump grain from testing chamber, remove and weigh a three ounce sample by installing auxiliary weight (stored on back of tester) on the bottom of the grain cup. Test as before, reading corn or sorghum on the high moisture scale and other grains on scale A. Conversion charts for other high moisture commodities to scale A are shown on the latter pages of this book.

When To Make A Temperature Correction

The Dole Moisture Tester is designed to make accurate moisture tests when the temperature of the grain is 80°F. The error caused by a few degrees' deviation from this temperature is small. Depending upon the degree of accuracy you wish in your test, you may desire to apply temperature corrections.

When the sample brought in from the field is cool or very warm, or when it's taken from a grain dryer, a correction should be made to the moisture reading.

When you wish to make a temperature correction, insert the Temperature/Moisture Correction Indicator into the sample for a few minutes. When the indicator has stabilized, read the percentage of correction directly from it.

Never attempt to seal hot grain in an air-tight container for testing at a later time. A chemical change could occur within the grain which might cause a change in moisture content. Cold grain, however, should be sealed air-tight if it is to be tested at a later time.

For moisture tests where extreme accuracy is required, temperature readings should be made with an accurate mercury thermometer and corrections made based upon the following chart.

Temperature Correction Chart

Temperature Correction Chart In C° And F° For Grain											
F°	C°	CORR.	F°	C°	CORR.	F°	C°	CORR.	F°	C°	CORR.
10	-12	+4.57	46	8	+2.07	82	27.5	-0.10	118	47.5	-1.92
12	-11	+4.47	48	9	+1.94	84	29	-0.24	120	49	-2.00
14	-10	+4.30	50	10	+1.80	86	30	-0.32	122	50	-2.08
16	-8.5	+4.17	52	11	+1.67	88	31	-0.45	124	51	-2.17
18	-7	+4.02	54	12	+1.53	90	32	-0.56	126	52	-2.26
20	-6	+3.88	56	13.5	+1.40	92	33	-0.66	128	53	-2.34
22	-5	+3.74	58	14.5	+1.28	94	34	-0.78	130	54.5	-2.42
24	-4	+3.61	60	15.5	+1.15	96	35.5	-0.89	132	55.5	-2.51
26	-3	+3.47	62	16.5	+1.02	98	36.5	-0.99	134	56.5	-2.60
28	-2	+3.34	64	18	+0.90	100	37.5	-1.08	136	58	-2.68
30	-1	+3.18	66	19	+0.78	102	39	-1.18	138	59	-2.76
32	0	+3.04	68	20	+0.67	104	40	-1.27	140	60	-2.83
34	1	+2.91	70	21	+0.55	106	41	-1.37	142	61	-2.91
36	2	+2.76	72	22	+0.43	108	42	-1.46	144	62	-3.00
38	3	+2.62	74	23	+0.32	110	43	-1.55	146	63	-3.09
40	4	+2.48	76	24	+0.21	112	44	-1.65	148	64.5	-3.17
42	5.5	+2.34	78	25.5	+0.10	114	45.5	-1.74	150	65.5	-3.24
44	7	+2.21	80	26.5	00	116	46.5	-1.83			

Maintenance

Your Dole Moisture Tester is designed to give years of operation without special service or internal adjustments.

If you use your unit on battery power, it is suggested that the battery be changed once a year. Do not store your moisture tester without first removing the battery. The battery holder and connecting clip is located inside and under the unit and may be easily reached by removing the grain drawer. Since the 9-volt transistor battery (NEDA Type 1604) may only be inserted in the holder one way, there is no need to worry about reversing polarities, etc.

If internal maintenance is required, never attempt to have it done by a radio or T.V. repairman. The electronic circuitry used in your moisture tester is very specialized and factory calibration can be destroyed if proper maintenance procedure is not followed. Controls Division, Eaton Corporation, maintains a service facility for efficient repair of all Dole products; and it is recommended that your instrument be returned to the service facility listed on the back page if repair is required.

Commodity Conversion Charts

Rolled Barley

Standard Temperature: 80° F.
Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
6	8.00	62	14.18
8	8.25	64	14.34
10	8.51	66	14.50
12	8.78	68	14.67
14	9.05	70	14.84
16	9.30	72	15.00
18	9.55	74	15.15
20	9.80	76	15.31
22	10.07	78	15.47
24	10.34	80	15.64
26	10.58	82	15.80
28	10.83	84	15.96
30	11.07	86	16.13
32	11.30	88	16.30
34	11.51	90	16.47
36	11.72	92	16.63
38	11.93	94	16.80
40	12.14	96	16.97
42	12.35	98	17.13
44	12.55	100	17.28
46	12.74	102	17.44
48	12.91	104	17.60
50	13.10	106	17.77
52	13.29	108	17.94
54	13.48	110	18.10
56	13.66	112	18.27
58	13.84	114	18.44
60	14.00		

High Moisture Rolled Barley

Standard Temperature: 80° F.
Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	13.00	58	19.23
2	13.23	60	19.45
4	13.45	62	19.68
6	13.67	64	19.91
8	13.90	66	20.15
10	14.13	68	20.40
12	14.35	70	20.65
14	14.56	72	20.90
16	14.77	74	21.15
18	14.99	76	21.40
20	15.20	78	21.64
22	15.40	80	21.89
24	15.60	82	22.14
26	15.80	84	22.40
28	16.01	86	22.68
30	16.23	88	22.95
32	16.43	90	23.22
34	16.63	92	23.50
36	16.83	94	23.78
38	17.03	96	24.06
40	17.23	98	24.34
42	17.44	100	24.61
44	17.66	102	24.88
46	17.87	104	25.17
48	18.07	106	25.45
50	18.29	108	25.73
52	18.52	110	26.00
54	18.75	112	26.29
56	18.99		

Black Turtle Soup Beans

Standard Temperature: 77° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
40	11.18	70	13.84	100	16.52	130	18.74
42	11.30	72	14.04	102	16.69	132	18.87
44	11.47	74	14.20	104	16.84	134	19.01
46	11.66	76	14.40	106	17.00	136	19.12
48	11.83	78	14.57	108	17.15	138	19.24
50	12.00	80	14.75	110	17.31	140	19.36
52	12.20	82	14.93	112	17.46	142	19.47
54	12.39	84	15.13	114	17.61	144	19.58
56	12.56	86	15.32	116	17.76	146	19.69
58	12.74	88	15.50	118	17.91	148	19.78
60	12.94	90	15.67	120	18.05	150	19.88
62	13.10	92	15.86	122	18.20	152	19.98
64	13.28	94	16.02	124	18.33	154	20.07
66	13.45	96	16.21	126	18.47		
68	13.66	98	16.36	128	18.60		

Cocoa Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
2	6.60	40	7.62	78	9.02	116	10.78
4	6.65	42	7.68	80	9.10	118	10.88
6	6.70	44	7.75	82	9.18	120	10.99
8	6.75	46	7.82	84	9.27	122	11.09
10	6.80	48	7.89	86	9.36	124	11.20
12	6.85	50	7.96	88	9.44	126	11.32
14	6.90	52	8.03	90	9.53	128	11.43
16	6.96	54	8.10	92	9.63	130	11.54
18	7.01	56	8.17	94	9.72	132	11.66
20	7.06	58	8.24	96	9.81	134	11.78
22	7.12	60	8.31	98	9.91	136	11.90
24	7.17	62	8.39	100	10.00	138	12.03
26	7.23	64	8.47	102	10.09	140	12.15
28	7.28	66	8.54	104	10.18	142	12.27
30	7.34	68	8.61	106	10.28	144	12.40
32	7.39	70	8.69	108	10.37	146	12.53
34	7.45	72	8.77	110	10.46	148	12.65
36	7.51	74	8.85	112	10.57	150	12.78
38	7.57	76	8.93	114	10.67	152	12.90

Flat Small White Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
6	7.50	42	11.03	78	13.49	114	15.85
8	7.75	44	11.19	80	13.61	116	15.98
10	8.00	46	11.32	82	13.74	118	16.12
12	8.25	48	11.45	84	13.88	120	16.26
14	8.50	50	11.60	86	14.01	122	16.41
16	8.75	52	11.75	88	14.14	124	16.56
18	8.94	54	11.90	90	14.27	126	16.71
20	9.13	56	12.05	92	14.40	128	16.87
22	9.33	58	12.18	94	14.53	130	17.03
24	9.52	60	12.31	96	14.67	132	17.19
26	9.70	62	12.44	98	14.80	134	17.34
28	9.89	64	12.57	100	14.93	136	17.50
30	10.08	66	12.70	102	15.06	138	17.67
32	10.25	68	12.84	104	15.19	140	17.84
34	10.41	70	12.97	106	15.32	142	18.00
36	10.55	72	13.11	108	15.45		
38	10.71	74	13.24	110	15.58		
40	10.87	76	13.36	112	15.71		

Great Northern Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
10	8.10	38	10.74	66	12.74	94	14.74
12	8.35	40	10.90	68	12.88	96	14.88
14	8.60	42	11.05	70	13.02	98	15.00
16	8.80	44	11.20	72	13.17	100	15.14
18	9.00	46	11.35	74	13.30	102	15.29
20	9.20	48	11.50	76	13.45	104	15.44
22	9.40	50	11.65	78	13.60	106	15.56
24	9.57	52	11.78	80	13.74	108	15.70
26	9.75	54	11.92	82	13.89	110	15.84
28	9.93	56	12.05	84	14.03	112	15.99
30	10.10	58	12.19	86	14.18	114	16.15
32	10.28	60	12.33	88	14.32		
34	10.44	62	12.47	90	14.47		
36	10.59	64	12.61	92	14.60		

High Moisture Great Northern Beans

Standard Temperature: 77° F. Sample Weight: 100 grams

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
94	20.03	110	22.42	126	25.11	142	28.17
96	20.33	112	22.74	128	25.48	144	28.57
98	20.62	114	23.06	130	25.85	146	28.99
100	20.91	116	23.39	132	26.23	148	29.38
102	21.22	118	23.73	134	26.61	150	29.80
104	21.50	120	24.06	136	27.00	152	30.19
106	21.81	122	24.41	138	27.38	154	30.58
108	22.10	124	24.75	140	27.78		

Navy Pea Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
20	8.58	50	11.20	80	14.35	110	17.68
22	8.75	52	11.39	82	14.58	112	17.90
24	8.90	54	11.60	84	14.81	114	18.13
26	9.06	56	11.80	86	15.04	116	18.34
28	9.23	58	12.00	88	15.25	118	18.53
30	9.40	60	12.20	90	15.46	120	18.74
32	9.58	62	12.40	92	15.70	122	18.93
34	9.74	64	12.60	94	15.94	124	19.12
36	9.89	66	12.81	96	16.17	126	19.33
38	10.07	68	13.03	98	16.38	128	19.50
40	10.25	70	13.25	100	16.60	130	19.68
42	10.41	72	13.48	102	16.81	132	19.85
44	10.60	74	13.69	104	17.03	134	20.03
46	10.80	76	13.90	106	17.26	136	20.18
48	11.00	78	14.13	108	17.46	138	20.34

Pinto Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
16	8.60	54	11.91	92	15.05	130	18.68
18	8.80	56	12.08	94	15.23	132	18.89
20	9.00	58	12.24	96	15.40	134	19.10
22	9.20	60	12.40	98	15.58	136	19.33
24	9.40	62	12.57	100	15.76	138	19.56
26	9.58	64	12.73	102	15.94	140	19.80
28	9.77	66	12.88	104	16.11	142	20.03
30	9.94	68	13.04	106	16.29	144	20.26
32	10.11	70	13.20	108	16.46	146	20.50
34	10.28	72	13.37	110	16.65	148	20.73
36	10.44	74	13.53	112	16.83	150	20.97
38	10.60	76	13.70	114	17.01	152	21.20
40	10.76	78	13.87	116	17.21	154	21.44
42	10.94	80	14.03	118	17.41	156	21.69
44	11.10	82	14.20	120	17.60	158	21.94
46	11.25	84	14.36	122	17.81	160	22.17
48	11.40	86	14.53	124	18.02		
50	11.58	88	14.70	126	18.24		
52	11.75	90	14.87	128	18.46		

High Moisture Pinto Beans

Standard Temperature: 77° F. Sample Weight: 100 grams

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
100	19.88	116	22.69	132	25.90	148	29.44
102	20.22	118	23.07	134	26.32	150	29.90
104	20.55	120	23.45	136	26.76	152	30.37
106	20.90	122	23.84	138	27.20	154	30.80
108	21.24	124	24.22	140	27.64	156	31.28
110	21.60	126	24.62	142	28.08		
112	21.96	128	25.05	144	28.54		
114	22.31	130	25.46	146	29.00		

Red Kidney Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	7.87	38	10.84	76	13.98	114	17.48
2	8.02	40	10.99	78	14.16	116	17.69
4	8.18	42	11.14	80	14.33	118	17.88
6	8.35	44	11.31	82	14.50	120	18.07
8	8.52	46	11.47	84	14.67	122	18.28
10	8.67	48	11.63	86	14.86	124	18.49
12	8.84	50	11.79	88	15.04	126	18.70
14	9.00	52	11.95	90	15.22	128	18.91
16	9.16	54	12.12	92	15.41	130	19.13
18	9.31	56	12.30	94	15.60	132	19.34
20	9.47	58	12.47	96	15.78	134	19.57
22	9.62	60	12.63	98	15.95	136	19.80
24	9.77	62	12.79	100	16.14	138	20.04
26	9.92	64	12.95	102	16.33	140	20.27
28	10.08	66	13.12	104	16.52	142	20.50
30	10.24	68	13.29	106	16.71	144	20.73
32	10.39	70	13.46	108	16.90		
34	10.54	72	13.63	110	17.09		
36	10.68	74	13.80	112	17.28		

High Moisture Red Kidney Beans

Standard Temperature: 77° F. Sample Weight: 100 grams

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
104	20.61	112	22.81	120	25.15	128	27.67
106	21.14	114	23.37	122	25.77	130	28.33
108	21.67	116	23.96	124	26.37	132	29.01
110	22.24	118	24.56	126	27.02	134	29.69

Small Red Beans

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
4	7.11	24	9.42	44	11.10	64	12.64
6	7.38	26	9.61	46	11.25	66	12.79
8	7.64	28	9.80	48	11.40	68	12.94
10	7.89	30	9.97	50	11.55	70	13.10
12	8.15	32	10.14	52	11.71	72	13.25
14	8.40	34	10.30	54	11.88	74	13.40
16	8.62	36	10.45	56	12.05	76	13.55
18	8.84	38	10.60	58	12.20	78	13.70
20	9.04	40	10.76	60	12.35	80	13.85
22	9.24	42	10.93	62	12.50	82	14.01

Coffee Oro

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	5.40	42	8.80	84	13.43	126	19.43
2	5.55	44	9.00	86	13.70	128	19.75
4	5.70	46	9.20	88	13.95	130	20.10
6	5.85	48	9.40	90	14.20	132	20.45
8	6.00	50	9.60	92	14.48	134	20.80
10	6.15	52	9.80	94	14.75	136	21.15
12	6.33	54	10.00	96	15.02	138	21.53
14	6.50	56	10.18	98	15.29	140	21.90
16	6.65	58	10.38	100	15.55	142	22.27
18	6.80	60	10.60	102	15.83	144	22.62
20	6.95	62	10.85	104	16.10	146	23.00
22	7.10	64	11.09	106	16.39	148	23.39
24	7.25	66	11.30	108	16.68	150	23.75
26	7.42	68	11.51	110	16.95	152	24.10
28	7.59	70	11.75	112	17.25	154	24.50
30	7.78	72	11.99	114	17.55	156	24.90
32	7.95	74	12.20	116	17.85	158	25.30
34	8.10	76	12.45	118	18.15	160	25.65
36	8.25	78	12.70	120	18.45		
38	8.41	80	12.95	122	18.77		
40	8.60	82	13.18	124	19.10		

Coffee Pergamino

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	6.60	42	13.05	84	25.90	126	38.47
2	6.86	44	13.51	86	26.69	128	38.90
4	7.10	46	13.95	88	27.44	130	39.32
6	7.35	48	14.37	90	28.14	132	39.72
8	7.60	50	14.84	92	28.93	134	40.13
10	7.87	52	15.36	94	29.70	136	40.55
12	8.15	54	15.90	96	30.39	138	40.95
14	8.45	56	16.46	98	31.00	140	41.32
16	9.74	58	16.98	100	31.63	142	41.70
18	9.02	60	17.53	102	32.29	144	42.06
20	9.30	62	18.12	104	32.90	146	42.40
22	9.60	64	18.69	106	33.50	148	42.75
24	9.90	66	19.32	108	34.05	150	43.10
26	10.20	68	20.00	110	34.58	152	43.46
28	10.53	70	20.71	112	35.10	154	43.78
30	10.87	72	21.42	114	35.62	156	44.10
32	11.21	74	22.12	116	36.15	158	44.45
34	11.55	76	22.86	118	36.63	160	44.75
36	11.90	78	23.63	120	37.09		
38	12.26	80	24.38	122	37.55		
40	12.64	82	25.15	124	38.00		

High Moisture Corn

Standard Temperature: 80°F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
42	17	72	21.6	102	26.3	132	31.0
44	17.3	74	21.9	104	26.6	134	31.3
46	17.6	76	22.2	106	26.9	136	31.6
48	17.9	78	22.6	108	27.2	138	31.9
50	18.2	80	22.9	110	27.6	140	32.2
52	18.5	82	23.2	112	27.9	142	32.5
54	18.8	84	23.5	114	28.2	144	32.8
56	19.1	86	23.8	116	28.5	146	33.2
58	19.4	88	24.1	118	28.8	148	33.5
60	19.8	90	24.4	120	29.1	150	33.8
62	20.1	92	24.8	122	29.4	152	34.1
64	20.4	94	25.1	124	29.7	154	34.4
66	21.7	96	25.4	126	30.0	156	34.7
68	21.0	98	25.7	128	30.4	158	35.0
70	21.3	100	26.0	130	30.7	160	35.3

Fescue

Standard Temperature: 80° F. Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	13.10	36	16.10	72	18.88	108	21.23
2	13.30	38	16.34	74	19.00	110	21.35
4	13.50	40	16.50	76	19.14	112	21.48
6	13.70	42	16.66	78	19.28	114	21.60
8	13.90	44	16.82	80	19.42	116	21.73
10	14.08	46	16.97	82	19.56	118	21.86
12	14.25	48	17.11	84	19.69	120	21.99
14	14.44	50	17.26	86	19.82	122	22.12
16	14.60	52	17.41	88	19.95	124	22.26
18	14.77	54	17.56	90	20.09	126	22.40
20	14.94	56	17.72	92	20.22	128	22.53
22	15.10	58	17.88	94	20.35	130	22.67
24	15.26	60	18.03	96	20.47	132	22.80
26	15.43	62	18.18	98	20.60	134	22.93
28	15.60	64	18.32	100	20.73	136	23.07
30	15.75	66	18.45	102	20.86	138	23.22
32	15.90	68	18.60	104	20.99		
34	16.05	70	18.74	106	21.11		

Flax

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
2	5.60	36	8.52	70	10.85	104	12.99
4	5.85	38	8.67	72	10.99	106	13.11
6	6.06	40	8.81	74	11.10	108	13.22
8	6.25	42	8.95	76	11.25	110	13.35
10	6.44	44	9.08	78	11.37	112	13.47
12	6.62	46	9.22	80	11.51	114	13.60
14	6.79	48	9.36	82	11.63	116	13.74
16	6.98	50	9.51	84	11.74	118	13.87
18	7.12	52	9.65	86	11.88	120	14.00
20	7.30	54	9.79	88	12.00	122	14.14
22	7.46	56	9.92	90	12.12	124	14.28
24	7.61	58	10.05	92	12.24	126	14.42
26	7.77	60	10.20	94	12.38	128	14.58
28	7.93	62	10.32	96	12.48	130	14.73
30	8.07	64	10.47	98	12.62	132	14.87
32	8.23	66	10.60	100	12.78	134	15.02
34	8.38	68	10.72	102	12.87	136	15.18

Grain Sorghums

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
8	5.30	48	11.19	88	16.38	128	20.09
10	5.59	50	11.50	90	16.59	130	20.28
12	5.90	52	11.80	92	16.80	132	20.47
14	6.20	54	12.10	94	17.00	134	20.65
16	6.52	56	12.40	96	17.18	136	20.84
18	6.85	58	12.68	98	17.37	138	21.03
20	7.15	60	12.95	100	17.56	140	21.23
22	7.45	62	13.24	102	17.74	142	21.43
24	7.72	64	13.48	104	17.93	144	21.62
26	8.00	66	13.75	106	18.11	146	21.81
28	8.30	68	14.01	108	18.28	148	22.00
30	8.60	70	14.27	110	18.45	150	22.20
32	8.90	72	14.53	112	18.63	152	22.38
34	9.19	74	14.77	114	18.81	154	22.57
36	9.45	76	15.01	116	19.00	156	22.76
38	9.71	78	15.25	118	19.18	158	22.93
40	9.99	80	15.48	120	19.35	160	23.14
42	10.30	82	15.71	122	19.54		
44	10.60	84	15.93	124	19.72		
46	10.90	86	16.16	126	19.90		

High Moisture Grain Sorghums

Standard Temperature: 80° F. Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
22	20.07	54	23.00	86	26.73	118	31.13
24	20.22	56	23.20	88	27.00	120	31.38
26	20.38	58	23.41	90	27.27	122	31.65
28	20.56	60	23.63	92	27.53	124	31.90
30	20.74	62	23.86	94	27.83	126	32.17
32	20.92	64	24.07	96	28.10	128	32.42
34	21.08	66	24.30	98	28.35	130	32.67
36	21.24	68	24.54	100	28.63	132	32.90
38	21.42	70	24.77	102	28.90	134	33.13
40	21.60	72	25.00	104	29.18	136	33.34
42	21.80	74	25.25	106	29.46	138	33.55
44	22.00	76	25.48	108	29.74	140	33.73
46	22.20	78	25.73	110	30.00	142	33.89
48	22.38	80	25.98	112	30.28	144	34.05
50	22.57	82	26.21	114	30.58		
52	22.78	84	26.47	116	30.85		

Millet

Standard Temperature: 80° F.

Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
2	5.00	42	11.31	82	16.17	122	19.02
4	5.37	44	11.61	84	16.34	124	19.16
6	5.70	46	11.89	86	16.54	126	19.28
8	6.04	48	12.18	88	16.69	128	19.41
10	6.35	50	12.47	90	16.86	130	19.52
12	6.69	52	12.77	92	17.02	132	19.64
14	6.99	54	13.04	94	17.18	134	19.78
16	7.34	56	13.30	96	17.32	136	19.90
18	7.66	58	13.55	98	17.48	138	20.02
20	7.97	60	13.82	100	17.62	140	20.16
22	8.28	62	14.07	102	17.77	142	20.28
24	8.60	64	14.32	104	17.90	144	20.40
26	8.89	66	14.54	106	18.03	146	20.53
28	9.21	68	14.77	108	18.15	148	20.67
30	9.48	70	14.98	110	18.27	150	20.80
32	9.82	72	15.20	112	18.40	152	20.92
34	10.12	74	15.41	114	18.52	154	21.06
36	10.42	76	15.61	116	18.65	156	21.19
38	10.71	78	15.80	118	18.79	158	21.31
40	11.01	80	16.00	120	18.91	160	21.41

Oats

Standard Temperature: 80° F.

Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	8.40	42	13.45	84	17.82	126	20.97
2	8.62	44	13.70	86	17.99	128	21.11
4	8.83	46	13.95	88	18.14	130	21.26
6	9.07	48	14.19	90	18.30	132	21.40
8	9.32	50	14.44	92	18.45	134	21.54
10	9.56	52	14.68	94	18.61	136	21.68
12	9.80	54	14.92	96	18.77	138	21.83
14	10.04	56	15.17	98	18.93	140	21.97
16	10.30	58	15.40	100	19.08	142	22.11
18	10.55	60	15.60	102	19.23	144	22.26
20	10.79	62	15.81	104	19.38	146	22.40
22	11.06	64	16.00	106	19.52	148	22.55
24	11.30	66	16.20	108	19.66	150	22.68
26	11.54	68	16.40	110	19.80	152	22.81
28	11.80	70	16.58	112	19.94	154	22.95
30	12.04	72	16.77	114	20.09	156	23.10
32	12.29	74	16.95	116	20.24	158	23.25
34	12.54	76	17.12	118	20.38	160	23.39
36	12.77	78	17.30	120	20.53		
38	13.00	80	17.47	122	20.68		
40	13.23	82	17.65	124	20.82		

Runner Peanuts—1

Standard Temperature: 80° F. Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
60	11.82	84	13.89	108	16.00	132	18.55
62	12.08	86	14.04	110	16.19	134	18.78
64	12.24	88	14.20	112	16.40	136	19.03
66	12.40	90	14.38	114	16.60	138	19.29
68	12.55	92	14.57	116	16.80	140	19.54
70	12.71	94	14.75	118	17.00	142	19.78
72	12.86	96	14.92	120	17.20	144	20.02
74	13.11	98	15.08	122	17.43	146	20.26
76	13.27	100	15.25	124	17.64	148	20.51
78	13.42	102	15.43	126	17.87	150	20.77
80	13.58	104	15.63	128	18.09	152	21.03
82	13.73	106	15.82	130	18.33		

Runner Peanuts—2

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
8	6.15	44	8.50	80	10.30	116	11.80
10	6.29	46	8.61	82	10.39	118	11.88
12	6.44	48	8.72	84	10.49	120	11.96
14	6.60	50	8.83	86	10.58	122	12.04
16	6.75	52	8.95	88	10.67	124	12.11
18	6.88	54	9.07	90	10.75	126	12.20
20	7.01	56	9.17	92	10.83	128	12.27
22	7.16	58	9.28	94	10.92	130	12.35
24	7.29	60	9.37	96	11.00	132	12.42
26	7.41	62	9.48	98	11.09	134	12.51
28	7.54	64	9.57	100	11.18	136	12.60
30	7.67	66	9.67	102	11.25	138	12.69
32	7.80	68	9.77	104	11.33	140	12.78
34	7.91	70	9.86	106	11.40	142	12.86
36	8.02	72	9.95	108	11.49	144	12.93
38	8.14	74	10.04	110	11.57	146	13.01
40	8.26	76	10.13	112	11.64		
42	8.37	78	10.22	114	11.71		

Spanish Peanuts

Standard Temperature: 80° F. Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
2	8.26	42	11.26	82	15.40	122	20.71
4	8.38	44	11.44	84	15.64	124	21.01
6	8.52	46	11.61	86	15.90	126	21.34
8	8.65	48	11.78	88	16.15	128	21.66
10	8.78	50	11.98	90	16.39	130	21.99
12	8.93	52	12.18	92	16.64	132	22.30
14	9.08	54	12.38	94	16.90	134	22.63
16	9.24	56	12.57	96	17.14	136	22.96
18	9.38	58	12.78	98	17.39	138	23.32
20	9.53	60	12.97	100	17.64	140	23.67
22	9.69	62	13.19	102	17.90	142	24.03
24	9.84	64	13.39	104	18.18	144	24.37
26	9.99	66	13.60	106	18.45	146	24.71
28	10.14	68	13.82	108	18.70	148	25.08
30	10.29	70	14.05	110	18.97	150	25.43
32	10.46	72	14.28	112	19.23	152	25.79
34	10.62	74	14.49	114	19.52	154	26.13
36	10.76	76	14.71	116	19.83	156	26.51
38	10.91	78	14.94	118	20.12	158	26.87
40	11.08	80	15.18	120	20.41	160	27.24

Virginia Runner Peanuts

Standard Temperature: 80° F. Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
60	11.92	84	13.89	108	16.00	132	18.55
62	12.08	86	14.04	110	16.19	134	18.78
64	12.24	88	14.20	112	16.40	136	19.03
66	12.40	90	14.38	114	16.60	138	19.29
68	12.55	92	14.57	116	16.80	140	19.54
70	12.71	94	14.75	118	17.00	142	19.78
72	12.86	96	14.92	120	17.20	144	20.02
74	13.11	98	15.08	122	17.43	146	20.26
76	13.27	100	15.25	124	17.64	148	20.51
78	13.42	102	15.43	126	17.87	150	20.77
80	13.58	104	15.63	128	18.09	152	21.03
82	13.73	106	15.82	130	18.33		

Popcorn

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
16	6.17	50	10.93	84	15.98	118	20.32
18	6.42	52	11.27	86	16.30	120	20.60
20	6.65	54	11.60	88	16.57	122	20.81
22	6.91	56	11.94	90	16.82	124	21.02
24	7.19	58	12.24	92	17.06	126	21.24
26	7.46	60	12.52	94	17.32	128	21.45
28	7.72	62	12.82	96	17.57	130	21.65
30	7.96	64	13.13	98	17.83	132	21.85
32	8.26	66	13.42	100	18.10	134	22.06
34	8.52	68	13.69	102	18.36	136	22.27
36	8.80	70	13.98	104	18.63	138	22.46
38	9.09	72	14.27	106	18.90	140	22.67
40	9.38	74	14.55	108	19.14	142	22.88
42	9.68	76	14.83	110	19.40	144	23.07
44	9.98	78	15.12	112	19.64	146	23.28
46	10.28	80	15.40	114	19.90	148	23.48
48	10.60	82	15.68	116	20.14	150	23.70

Rapeseed

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	6.65	42	10.25	84	13.04	126	15.06
2	6.82	44	10.40	86	13.15	128	15.14
4	7.01	46	10.56	88	13.27	130	15.21
6	7.20	48	10.70	90	13.38	132	15.30
8	7.38	50	10.85	92	13.49	134	15.38
10	7.56	52	11.00	94	13.59	136	15.46
12	7.74	54	11.13	96	13.69	138	15.54
14	7.92	56	11.28	98	13.80	140	15.62
16	8.10	58	11.42	100	13.90	142	15.69
18	8.28	60	11.56	102	14.00	144	15.76
20	8.44	62	11.70	104	14.09	146	15.82
22	8.61	64	11.83	106	14.18	148	15.90
24	8.79	66	11.97	108	14.28	150	15.97
26	8.97	68	12.09	110	14.38	152	16.04
28	9.13	70	12.21	112	14.47	154	16.11
30	9.30	72	12.34	114	14.55	156	16.19
32	9.46	74	12.47	116	14.63	158	16.27
34	9.63	76	12.58	118	14.71	160	16.34
36	9.78	78	12.70	120	14.80		
38	9.94	80	12.80	122	14.89		
40	10.10	82	12.93	124	14.98		

Rough Rice

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
0	5.23	42	12.39	84	18.01	126	21.75
2	5.63	44	12.72	86	18.23	128	21.91
4	5.98	46	13.05	88	18.45	130	22.08
6	6.32	48	13.35	90	18.65	132	22.24
8	6.66	50	13.65	92	18.84	134	22.40
10	7.01	52	13.96	94	19.03	136	22.57
12	7.35	54	14.28	96	19.23	138	22.72
14	7.71	56	14.58	98	19.41	140	22.87
16	8.08	58	14.85	100	19.60	142	23.01
18	8.44	60	15.12	102	19.77	144	23.16
20	8.78	62	15.39	104	19.94	146	23.30
22	9.10	64	15.65	106	20.10	148	23.44
24	9.43	66	15.90	108	20.26	150	23.58
26	9.76	68	16.16	110	20.42	152	23.72
28	10.10	70	16.41	112	20.59	154	23.85
30	10.44	72	16.66	114	20.74	156	23.99
32	10.79	74	16.89	116	20.91	158	24.12
34	11.12	76	17.12	118	21.08	160	24.26
36	11.43	78	17.35	120	21.23		
38	11.75	80	17.58	122	21.40		
40	12.06	82	17.79	124	21.58		

Polished Rice

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
38	5.80	56	11.00	74	16.30	92	21.60
40	6.30	58	11.60	76	16.90	94	22.20
42	6.90	60	12.20	78	17.60	96	22.70
44	7.50	62	12.80	80	18.00	98	23.30
46	8.10	64	13.40	82	18.60	100	23.80
48	8.70	66	13.90	84	19.20	102	24.50
50	9.30	68	14.50	86	19.80	104	25.10
52	9.80	70	15.10	88	20.40		
54	10.40	72	15.70	90	21.00		

Rye

Standard Temperature: 80° F. Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
6	5.05	44	12.01	82	17.16	120	21.32
8	5.44	46	12.31	84	17.40	122	21.53
10	5.84	48	12.60	86	17.65	124	21.74
12	6.25	50	12.90	88	17.88	126	21.94
14	6.67	52	13.20	90	18.12	128	22.15
16	7.09	54	13.50	92	18.35	130	22.36
18	7.50	56	13.80	94	18.58	132	22.57
20	7.90	58	14.08	96	18.79	134	22.77
22	8.29	60	14.35	98	19.00	136	22.97
24	8.66	62	14.62	100	19.22	138	23.18
26	9.03	64	14.88	102	19.44	140	23.38
28	9.39	66	15.15	104	19.66	142	23.58
30	9.74	68	15.43	106	19.87	144	23.77
32	10.10	70	15.69	108	20.07	146	23.96
34	10.43	72	15.95	110	20.28	148	24.16
36	10.74	74	16.20	112	20.49	150	24.35
38	11.05	76	16.45	114	20.70	152	24.55
40	11.38	78	16.70	116	20.91	154	24.73
42	11.70	80	16.93	118	21.12	156	24.91

Safflower

Standard Temperature: 80° F.

Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
2	5.45	42	8.71	82	11.29	122	13.42
4	5.66	44	8.85	84	11.41	124	13.53
6	5.85	46	8.99	86	11.52	126	13.65
8	6.03	48	9.13	88	11.63	128	13.77
10	6.20	50	9.27	90	11.73	130	13.88
12	6.37	52	9.42	92	11.84	132	13.99
14	6.53	54	9.56	94	11.96	134	14.11
16	6.71	56	9.69	96	12.06	136	14.22
18	6.89	58	9.83	98	12.17	138	14.32
20	7.04	60	9.96	100	12.27	140	14.43
22	7.21	62	10.08	102	12.37	142	14.53
24	7.37	64	10.22	104	12.48	144	14.62
26	7.52	66	10.34	106	12.58	146	14.71
28	7.68	68	10.47	108	12.68	148	14.78
30	7.82	70	10.58	110	12.78	150	14.84
32	7.99	72	10.71	112	12.88	152	14.88
34	8.13	74	10.83	114	12.98	154	14.91
36	8.27	76	10.94	116	13.09		
38	8.41	78	11.06	118	13.21		
40	8.55	80	11.18	120	13.31		

High Moisture Soybeans

Standard temperature: 80° F.

Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
57	17.0	83	20.3	109	23.6	135	26.8
59	17.4	85	20.5	111	23.8	137	27.0
61	17.6	87	20.8	113	24.0	139	27.3
63	17.8	89	21.1	115	24.3	141	27.5
65	18.1	91	21.3	117	24.5	143	27.8
67	18.3	93	21.5	119	24.8	145	28.0
69	18.6	95	21.8	121	25.0	147	28.3
71	18.8	97	22.0	123	25.3	149	28.5
73	19.0	99	22.3	125	25.6	151	28.8
75	19.3	101	22.5	127	25.8	153	29.0
77	19.6	103	22.7	129	26.0	155	29.3
79	19.8	105	23.0	131	26.3	157	29.5
81	20.0	107	23.3	133	26.5	159	29.8

Sunflower

Standard Temperature: 80° F.

Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
1	7.60	34	8.98	67	10.35	100	11.72
2	7.65	35	9.02	68	10.39	101	11.77
3	7.70	36	9.07	69	10.43	102	11.81
4	7.73	37	9.10	70	10.47	103	11.85
5	7.78	38	9.15	71	10.51	104	11.89
6	7.81	39	9.19	72	10.55	105	11.93
7	7.86	40	9.23	73	10.60	106	11.97
8	7.90	41	9.28	74	10.64	107	12.01
9	7.94	42	9.31	75	10.69	108	12.06
10	7.99	43	9.35	76	10.73	109	12.10
11	8.02	44	9.40	77	10.77	110	12.15
12	8.07	45	9.44	78	10.81	111	12.19
13	8.11	46	9.48	79	10.85	112	12.23
14	8.15	47	9.52	80	10.89	113	12.27
15	8.20	48	9.56	81	10.93	114	12.31
16	8.23	49	9.60	82	10.98	115	12.36
17	8.29	50	9.64	83	11.02	116	12.40
18	8.31	51	9.69	84	11.06	117	12.44
19	8.36	52	9.72	85	11.10	118	12.48
20	8.40	53	9.76	86	11.14	119	12.53
21	8.45	54	9.80	87	11.19	120	12.57
22	8.49	55	9.85	88	11.22	121	12.60
23	8.52	56	9.89	89	11.27	122	12.65
24	8.57	57	9.94	90	11.31	123	12.69
25	8.60	58	9.97	91	11.35	124	12.74
26	8.63	59	10.01	92	11.39	125	12.77
27	8.70	60	10.06	93	11.43	126	12.81
28	8.72	61	10.10	94	11.47	127	12.86
29	8.76	62	10.14	95	11.52	128	12.90
30	8.81	63	10.18	96	11.56	129	12.94
31	8.85	64	10.22	97	11.60	130	12.98
32	8.90	65	10.26	98	11.64		
33	8.94	66	10.30	99	11.69		

High Moisture Sunflower

Standard Temperature: 80° F.

Sample Weight: 3 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
71	13.01	94	14.14	117	15.25	140	16.38
72	13.06	95	14.19	118	15.30	141	16.42
73	13.11	96	14.24	119	15.35	142	16.47
74	13.16	97	14.29	120	15.40	143	16.52
75	13.21	98	14.34	121	15.44	144	16.57
76	13.25	99	14.38	122	15.50	145	16.62
77	13.30	100	14.43	123	15.54	146	16.66
78	13.35	101	14.48	124	15.59	147	16.71
79	13.40	102	14.53	125	15.64	148	16.76
80	13.45	103	14.57	126	15.69	149	16.81
81	13.50	104	14.62	127	15.74	150	16.86
82	13.55	105	14.67	128	15.79	151	16.90
83	13.60	106	14.72	129	15.84	152	16.95
84	13.64	107	14.77	130	15.89	153	17.00
85	13.70	108	14.82	131	15.94	154	17.05
86	13.74	109	14.86	132	15.99	155	17.10
87	13.79	110	14.91	133	16.03	156	17.15
88	13.84	111	14.96	134	16.08	157	17.20
89	13.89	112	15.01	135	16.13	158	17.24
90	13.94	113	15.06	136	16.18	159	17.29
91	13.99	114	15.11	137	16.23	160	17.34
92	14.04	115	15.16	138	16.28		
93	14.09	116	15.20	139	16.33		

Durum Wheat

Standard Temperature: 80° F.

Sample Weight: 5 oz.

Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture	Scale "A"	Percent Moisture
10	8.4	48	12.5	86	16.5	124	20.5
12	8.6	50	12.7	88	16.7	126	20.75
14	8.8	52	12.85	90	16.9	128	21.0
16	9.0	54	13.1	92	17.2	130	21.2
18	9.2	56	13.3	94	17.4	132	21.4
20	9.4	58	13.5	96	17.6	134	21.6
22	9.6	60	13.75	98	17.8	136	21.8
24	9.8	62	13.9	100	18.0	138	22.0
26	10.0	64	14.2	102	18.2	140	22.25
28	10.25	66	14.4	104	18.4	142	22.5
30	10.5	68	14.6	106	18.6	144	22.7
32	10.75	70	14.8	108	18.8	146	22.9
34	11.0	72	15.0	110	19.1	148	23.1
36	11.2	74	15.2	112	19.3	150	23.3
38	11.4	76	15.4	114	19.5	152	23.5
40	11.6	78	15.7	116	19.7	154	23.75
42	11.8	80	15.9	118	19.9	156	24.0
44	12.0	82	16.1	120	20.1	158	24.2
46	12.25	84	16.3	122	20.3	160	24.4